



## Catering Menu

### COLD DISPLAYS

<b>FRUIT AND CHEESE</b>	150
<b>ANTIPASTI</b>	150
SMOKED MEATS, CHEESES, AND VEGETABLES	
<b>VEGETABLE CRUDITE'</b>	75
RAW COLD	
<b>GRILLED &amp; CHILLED CHICKEN SALAD</b>	125
<b>SMOKED SALMON PASTA SALAD</b>	14/LB
<b>CHICKEN PASTA SALAD</b>	10/LB
<b>VEGETABLE PASTA SALAD</b>	8/LB
<b>CHILLED JUMBO SHRIMP</b>	30/LB
PEELED AND DE-VEINED	
<b>SMALL PEEL AND EAT SHRIMP</b>	15/LB
<b>CHILLED LOBSTER</b>	55/LB
<b>CHILLED LUMP CRAB MEAT</b>	35/LB
<b>DELI MEAT TRAY WITH CHEESES AND BREAD</b>	8/PERSON
<b>ICE SCULPTURES</b>	700-
DEPENDANT ON DESIGN	10,000

### CARVING STATIONS

<b>BEEF TENDERLOIN</b>	280 EACH
SERVES 20 PEOPLE	
<b>PORK LOIN</b>	120 EACH
SERVES 30 PEOPLE	
<b>PORK TENDERLOIN</b>	55 EACH
SERVES 8 PEOPLE	
<b>HAM</b>	130 EACH
SERVES 30 PEOPLE	
<b>TURKEY BREAST</b>	40 EACH
SERVES 15 PEOPLE	
<b>LAMB LEG</b>	120 EACH
SERVES 30 PEOPLE	

\*ALL STATIONS COME WITH APPROPRIATE CONDIMENTS AND ROLLS

\*EACH ATTENDANT IS A \$100 FEE

## COLD HORS D' OEUVRES

ORDER BY THE DOZEN

POACHED PEARS AND GORGONZOLA MOUSSE	18
TOMATO BASIL AND MOZZARELLA TART	18
CUCUMBER FILLED WITH HERB CHEESE AND CRAB	30
SMOKED SALMON TERRINE ON GARLIC CROSTINI	24
SMOKED SALMON ON A PASTA CHIP	24
GRILLED CHICKEN AND MASCARPONE CHEESE CROUTON	24
LUMP CRAB SALAD IN A CHERRY TOMATO CUP	33
AHI TUNA WITH AVOCADO RELISH AND A BALSAMIC REDUCTION	33
ASPARAGUS WRAPPED WITH SMOKY PROSCIUTTO HAM	30
TOMATO AND BASIL BRUSCHETTA	21
POTATO WITH CRÈME FRAICHE AND CAVIAR	MKT
BELGIUM ENDIVE WITH PISTACHIO GOAT CHEESE AND ONION CONFIT	30
GOAT CHEESE AND SUN-DRIED TOMATO CROSTINI	30
ASSORTED SUSHI	MKT
DUCK CONFIT WITH ONION MARMALADE	36

## HOT HORS D' OEUVRES

ORDER BY THE DOZEN

MINI BEEF WELLINGTON	42
CHICKEN SATE WITH PEANUT SAUCE	30
BEEF BROCHETTE	33
GRILLED LAMB CHOP WITH CRANBERRY CHUTNEY	96
CRAB CAKE WITH CUSTOM SAUCES	36
CRAB FILLED MUSHROOMS	36
SPINACH AND ARTICHOKE FILLED MUSHROOMS	30
BACON WRAPPED CHICKEN WITH WATER CHESTNUTS	21
BACON WRAPPED JUMBO SEA SCALLOPS	72
BACON WRAPPED FIGS	18
SWEET ONION TARTS	21
PECAN CRUSTED CHICKEN STRIPS	27
SPINACH AND GOAT CHEESE PHYLO SHELLS	21
DUCK CONFIT CREPES	36
MUSHROOM IN PUFF PASTRY	27
LOBSTER IN PUFF PASTRY	72

## DESSERTS

JUST ASK THE CHEF! WE HAVE A WIDE VARIETY OF ASSORTED DESSERTS FOR ALL OCCASIONS